



MEDIA RELEASE

Tucson Fire Department

Fire Chief Patrick Kelly



Captain Trish Tracy
Public Information Office
(520) 410-1901 Pager

Turkey Fryer Safety Information

According to Underwriters Laboratories, Inc. (UL), the increasing number of fires related to turkey fryers is a risk that outweighs the benefits of the appliance. UL points to several common problems that can lead to fires and burns:

- The devices can easily tip over, spilling gallons of hot oil
- If the pot is overfilled, the oil may spill out when the turkey is added, causing the oil to ignite and a fire to engulf the unit
- If a partially frozen turkey is placed in the hot oil, a spillover effect can occur, which can also result in a fire
- Units with no thermostat controls can overheat the oil to the point of combustion (most do not have thermostat controls)
- The sides, lid and pot handles of the unit all get dangerously hot, posing severe burn hazards

As a result of these concerns and its own testing, to date UL has not certified any turkey fryer with the UL Mark.

According to the U.S. Consumer Product Safety Commission (CPSC), the majority of reported turkey fryer incidents occur while the oil is being heated.

To help reduce the fire and burn dangers associated with cooking with turkey fryers, follow this advice from CPSC and UL:

- Only use turkey fryers outdoors; away from any building or material that can catch fire; in full view
- Make sure there is at least two feet of space between the liquid propane tank and the fryer burner
- Keep children and pets well away from the fryer when in use and for several hours after cooking
- Never place the fryer on wooden decks or under a garage, carport, or breezeway
- Never leave the fryer unattended; monitor the temperature closely

- If any smoke at all comes from the heating pot of oil, turn the burner off immediately – this means the oil is overheated
- Cover bare skin and use pot holders
- Follow the manufacturer's recommendation for the amount of oil to add; do not overfill the fryer
- Make sure the turkey is completely thawed and dried before adding to the oil; water and ice crystals can cause the oil to splatter or spill over

In Case of Fire

If you experience a fire, do not use water. Call 9-1-1 immediately. Never attempt to use water to extinguish a grease fire. While awaiting the fire department's arrival, an all-purpose fire extinguisher can be used if you have one ready and know how to use it.

Treat a Burn

Treat a minor burn injury immediately with cool running water for 3-5 minutes. Do not apply ice, which can harm the skin. Do not apply butter or lotions, because this can keep the skin temperature hot, increasing the injury. Apply a sterile bandage to the injured area. If the burn is serious, seek medical treatment immediately.

If your clothing catches fire remember the phrase, "STOP, DROP and ROLL." This can save your life and limit your burn injuries. Stop where you are. Drop to the floor. Roll over and over to smother the fire. If someone else's clothing catches fire, help them by telling them to stop, drop and roll. If they attempt to run, use a heavy rug or blanket to try to stop them and use it to smother the flames if you can do so safely.

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